

The Final Reward

The following recipe comes from Karen R. Fothergill, a DFG wildlife biologist in the Upland Game Bird Program. She is an avid hunter and cook.

Pheasant Pie

Filling

2 whole pheasants, de-boned	2 lg. carrots, cut in ½-inch cubes
2 Tbsp. olive oil	2 med. potatoes, cut in ½ inch cubes
Salt & Pepper	1 med. yellow onion, chopped into lg. pieces
2 cans chicken broth	½ lb. frozen petite peas
2 cups water, reserve ½ cup	2 Tbsp. flour

Cut pheasant meat into ¾-inch pieces and brown in olive oil. Salt and pepper to taste. Add chicken broth, 2 cups water, carrots, potatoes and onion; simmer for about 10 minutes. Thicken with flour dissolved in ½-cup of water. While still hot, pour into 11-inch pie shell, place top crust dough over top and seal edges (bottom crust optional). Bake at 350° F for 40 minutes, until crust is lightly browned.

Crust

2½ cups flour
2/3 cup shortening
1 cup iced water
2 tsp. salt

Place ice cubes in water and set aside. Cut shortening into flour, add salt. Sprinkle in iced water and combine ingredients until dough just slightly sticks to bowl. Split in half and roll out on floured board.



“Great for a complete hot meal on a cold day. Serve this with a crispy green salad and a cold bottle of Chardonnay. For those who prefer the filling, leave the bottom crust out. Other game meats such as elk, deer and turkey can be substituted for the pheasant.”

-Karen R. Fothergill

